Food.

CREAM OF CELERY SOUP

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Recipe by Chef Aint Bs

This Pre-1940's recipe included in my "Grandma's Wartime Edition Cookbook"

READY IN: 1hr 15mins

SERVES: 10-12

UNITS: US

INGREDIENTS

3	cups celery (cut into 1 inch pieces)
2	cups boiling water
½	teaspoon salt
2	tablespoons flour
2	tablespoons fat
2	cups milk
¼	teaspoon pepper

NUTRITION INFO

Serving Size: 1 (109) g

Servings Per Recipe: 10

AMT. PER SERVING	% DAILY VALUE

Calories: 0	
Calories from Fat 0 g	0 %
Total Fat 0 g	0 %
Saturated Fat 0 g	0 %
Cholesterol 0 mg	0 %
Sodium 0 mg	0 %
Total Carbohydrate 0 g	0 %
Dietary Fiber 0 g	0 %
Sugars 0 g	0 %
Protein 0 g	0 %

DIRECTIONS

Wash and scrape celery and cut into 1-inch pieces.

Add water and cook until very soft and tender.

Rub through sieve.

Heat milk in a double boiler and add milk to celery.

Melt fat and flour and seasoning and mix with soup.